A WINE LIST CHOSEN BY OUR SOMMELIERS AND CLUB GOLD MEMBERS.

"Drinking good wine with good food in good company is one of life's most civilized pleasures." Michael Broadbent

SPARKLING

NV, Filigree, Blanc des Blancs Methode Cap Classique, South Africa Convivial fruits meet a fresh, acidic finish; drink and dream of lazy African sunsets. A favourite of Club Gold Member 'Mark Captain' £45

NV, Lallier, Grand Cru, Grande Reservé, Brut, Champagne, France Complex, citrusy and stylish, crafted by an exclusive boutique Champagne house £59

<u>WHITE</u>

2016, Albariño, Orballo, Bodegas La Val, Rias Baixas, Spain Carefree, subtle and light — just how the Spanish like their vino blanco £29

2015, Viognier, Pedregoso, Tabali, Limari Valley, Chile One for the bees — honey and florals for a full-bodied fruity finish £32

2014, Chardonnay, "Willamette", Adelsheim, Oregon, USA A joyful balance of elegance and spice, for a subtle yet enduring finish £55

ROSE

2016, Domaine de Rimauresq, Cru Classé, Côtes de Provence, France A perfectly pink all-rounder, fruity yet crisp on the palate. A real crowd pleaser £37

<u>RED</u>

2015, Bourgogne Pinot Noir, Vallet Frères, Burgundy, France Light, fresh and easy to sup, with a little something for the nose to enjoy too £42

2010, Valenciso, Reserva, Rioja, Spain Complex, yet adorable with warm plummy flavours to entice, finished with a rewarding purity. A favourite of Club Gold Members 'Alistair Corbett' & 'Chris Gooding'

£55

2014, Carmenère, 'Los Robles', Signos de Origen, Colchagua Valley, Chile Big, bolsby gregarious grapes, with sweet hints of vanilla to finish - voted as "Chilean Winery of the Year 2016"

£39





